

# Mango IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **41**
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (62.5%)	85 %	7
Grain	Weyermann - Pilsner Malt	1 kg (12.5%)	81 %	5
Grain	Płatki owsiane	1 kg (12.5%)	85 %	3
Grain	Płatki pszeniczne	1 kg (12.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Citra	30 g	30 min	12 %
Boil	Cascade	30 g	30 min	6 %
Aroma (end of boil)	Citra	20 g	1 min	12 %
Aroma (end of boil)	Cascade	20 g	1 min	6 %
Dry Hop	Citra	50 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min
Flavor	mango	1500 g	Secondary	7 day(s)